



FOOD SCOOP

“A Michigan Food & Nutrition Program Edition”

May, 2003

Issue No. 8

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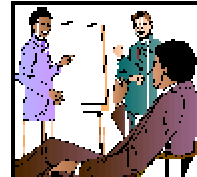
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Available on-line at:

http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569---,00.html

NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-0420
Child & Adult Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022



Regulatory Issues

Competitive Foods – What Are They and Where Can They Be Sold?

The State Agency receives many calls regarding questions related to foods of minimal nutritional value (FMNV), competitive foods and where these foods can be sold or consumed. In order to have a better understanding of these foods and corresponding regulations, information presented in a summary titled “Foods Sold in Competition with USDA School Meal Programs” is highlighted below. For the complete summary, please go to:

http://www.fns.usda.gov/cnd/Lunch/CompetitiveFoods/report_congress.htm

The two categories of competitive foods are defined below.

1. Foods of minimal nutritional value (FMNV). These foods belong to specific categories that are described in Appendix B of the regulations for the National School Lunch Program. Current program regulations prohibit the sale of FMNV in the food service areas during the school meal periods [7 C.F.R. 210.11(b)]. The regulations do not prohibit their sale outside the food service area at any time during the school day. States and local school food authorities may impose additional restrictions.
2. All other foods offered for individual sale. Regulations do not prohibit the sale of these foods at any time during the school day anywhere on the school campus, including the school food service

areas. These foods range from second servings of foods that are part of the reimbursable school meal to foods that students purchase in addition to or in place of a reimbursable school meal, such as a la carte sales and other foods and beverages purchased from vending machines, school stores, and snack bars.

For a complete copy of the CFR regulations, go to:

http://www.access.gpo.gov/nara/cfr/waisidx_02/7cfrv4_02.html

Part 210 specifically addresses the National School Lunch Program and this is where competitive foods are listed. (210.11)

If you have any questions regarding competitive foods, FMNV and the location of sales and consumption of these foods, please call 517/373-3347 and ask to speak with a School Meals Consultant.

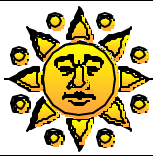
House Bill Introduced

On March 23, 2003, House Bill No. 4441 was introduced to amend 1976 PA 451, entitled “The revised school code,” (MCL 380.1 to 380.1852) by adding section 1271.

Section 1271 will announce rules providing for healthy eating in schools. The complete bill, as introduced is attached. More information regarding this bill can be obtained from this website:

<http://www.michiganlegislature.org/mileg.asp?page=getObject&ObjName=2003-HB-4441>

The School Meals Unit gets many calls regarding what is happening in Michigan with regards to proposed bills that will impact schools participating in the National School Lunch Program. We will do our best to keep you updated on any related information that we receive.



Fruit and Vegetable Pilot Program Update

For the 25 Michigan schools that are participating in the USDA Fruit and Vegetable Pilot Program, it has been a resounding success!! The pilot will continue through June 30, 2003.

The 2002 Farm Bill provided funding for the pilot program to study how increased consumption of fruits and vegetables affect other eating behaviors such as snack choices and participation in school meal programs.

The USDA heard success story after success story as participants in the pilot program reported on their schools' progress during a conference held March 25 & 26 in Indianapolis. Foodservice staff, principals, teacher, school nurses, parents and students all spoke of the positive impact fruit and vegetable snacks had in their schools and also of the many unintended positive consequences good nutrition with fruits and vegetables brings to young bodies and minds. This food news clears the way for further pursuit of USDA funding for school-based fruit and vegetable snack programs on a permanent basis.

Students and school administration reported enjoying the variety of fruit and vegetable options available throughout the school day, the healthfulness of the snack options and being involved in preparing the fruits and vegetables for distribution. Carrots with dip and strawberries were commonly reported to be the favorites among students with kiwi, apples, pineapple push-ups, cucumbers and celery also reported as popular. The variety of brown, red and green

pears were indicated to be never-before-tried favorites among some of the children.

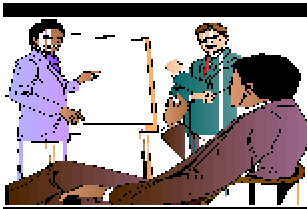
Secretary of Agriculture Ann Veneman says that the USDA has "stepped up our efforts to support the national 5 A Day campaign" and will further explore the Fruit and Vegetable Pilot Program based on the positive feedback and results in promoting healthy snack alternatives.

Positive unintended consequences of the program abound, and schools would have liked more time and funding to measure such suspected results. Better behavior, improved test scores, decreased absenteeism, decreased Body Mass Index (BMI) and less vending machine usage were all reported. School nurses indicated a noticeable drop in visits to their offices and parents reported children asking for fruits and vegetables at home.

Congratulations to all the Michigan pilot schools in making this program such an overwhelming success!

New Resource for Assisting Needy Families

The Building Bridges Coalition has developed a resource guide with the goal of optimizing all the food and nutrition resources available to people in Michigan. Twelve Michigan programs are described including the National School Lunch and Breakfast Programs, and programs that provide food to households in need. It is designed to help personnel become aware of the variety of programs that may be helpful to families. The *...More Food for People in Michigan...* resource guide may be accessed through the Food Bank Council of Michigan's website. The address is www.fbcmich.org, click on Publications, then More Food for People in Michigan Guide.



Professional Development

New from the National Food Service Management Institute (NFSMI)

If you haven't been to the National Food Service Management Institute (NFSMI) website lately, you are missing some new and very good information. Here is just a sample of some great information and best of all, most of it's free when you download and print directly from the website!

Website: www.nfsmi.org

Check out:

<http://www.nfsmi.org/New/index.html>

└ USDA Recipes for Child Nutrition Programs (HACCP Recipes)

└ These recipes from the 1988 *Quantity Recipes for School Food Service* and the 1995 *Tool Kit for Healthy School Meals* have critical control points added. The reference document for the food safety information is the 1999 *Food Code*. The recipes do not reflect the revised yields in the 2001 *Food Buying Guide*.

└ Note: The above recipes will eventually be available on a CD-ROM. NFSMI has not been able to determine the exact date when the CD-ROM will be available – the testing of all the yields in the recipes has taken a lot longer than anticipated.

└ Look under the Research area if you are hiring foodservice employees. There are two articles that will give you some insight in hiring and

retaining employees.

└ “Tools for Hiring Successful School Foodservice Assistants”

└ “Characteristics of Successful Long-Term Employees”

Single Unit Managers Head Cook Workshop Hold the Dates

June 18, 2003 - Grand Ledge

June 19, 2003 - Grayling

Look for registration and workshop agenda to be mailed out shortly.

Equipment For Sale

CresCor Slow Cooking Oven - Double Deck on casters. Model #HU18671140 - Volts 208 KW 4.7 60 HZ 3 PH Do not need a hood with this unit. Cooking time for most items that take 15 minutes in convection oven about 30 minutes with this oven. About 8 years old. Paid \$7,000 new, asking \$1,000 or best offer

(2) 5 ft. Adult size Cambro Salad bars with tray rails on both sides. Navy Blue. Asking \$200 each. Good Condition

(1) 5 ft. Adult size Cambro salad bars with no tray rails. Navy blue asking \$100. Good condition

(3) 5 foot children size Cambro salad bars with tray rails but no sneeze guard. One blue, one light brown and one rust colored asking \$75 ea. Fair Condition

(10) Server Heated Cheese Pumps use with #10 cans of cheese \$25 each (These units are \$300 new)

All items available now and need to be picked up by Friday June 20, 2003. Contact Stacey Wykowski, Jenison/Hudsonville School Food Service at (616) 667-3352 if you are interested.

<div>May 2003</div> <div>CALENDAR OF EVENTS</div> <div>CHILD NUTRITION PROGRAM</div>		<div>Michigan State Board of Education</div> <div>Kathleen N. Straus, President</div> <div>Sharon L. Gire, Vice President</div> <div>Michael David Warren Jr., Secretary</div> <div>Eileen L. Weiser, Treasurer</div> <div>Marianne Yared McGuire, NASBE Delegate</div> <div>John C. Austin</div> <div>Herbert S. Moyer</div> <div>Sharon Wise</div> <div>Thomas D. Watkins, Superintendent</div> <div>Governor Jennifer Granholm, Ex-Officio</div>
May, 2003		
10	April Monthly Claim Due	
30	March Monthly Claim Deadline	
June, 2003		
10	May Monthly Claim Due	
29	April Monthly Claim Deadline	

Statewide Training Program

Individual Registration Form

Use one form and one check per class.

CLASS NAME: _____

CLASS LOCATION: _____

CLASS DATE(S): _____

Last Name			
First Name			
Social Security #			
School District			District #
Home Address City, Zip			
Telephone #	Home: () Work: () <i>NOTE: Please enter home telephone number -- it is virtually impossible to contact individuals of any cancellations through the school district when classes are held, when school is not in session (i.e., summer, inclement weather).</i>		
MSFSA Membership #	Check the type of menu planning method you use: " Food Based - Traditional " Nutrient Standard " Food Based - Enhanced " Assisted NSMP		\$

Make checks payable to MSFSA and mail to: Michigan Department of Education

Statewide Training Program - School Meals Program

P.O. Box 30008 - Lansing, MI 48909

To complete your registration, we must receive a check or purchase order number by the deadline.

You may fax this information to (517) 373-4022.

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. Confirmation letters will NOT be mailed. Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	" School " Personal	Amount	\$
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[Copy as necessary]

Statewide Training Program Multi-Registration Form

Use one form and one check per class.

Class Name: Class Location: _____				SCHOOL DISTRICT: PHONE: _____		DISTRICT #: 	
Class Date(s): <div style="text-align: right; font-size: small;">Last</div> <div style="text-align: left; font-size: small;">Name</div>	First <div style="text-align: right; font-size: small;">Name</div>	Social <div style="text-align: right; font-size: small;">Security #</div>	Home <div style="text-align: right; font-size: small;">Telephone #</div>	Home Address <div style="text-align: right; font-size: small;">(Street, City, Zip)</div>	MSFSA <div style="text-align: right; font-size: small;">#</div>	Fee Per <div style="text-align: right; font-size: small;">Student</div>	
1							
2							
3							
4							
5							
Check the type of menu planning method you use: <div style="display: flex; justify-content: space-between; font-size: small;"> ▪ Food Based - Traditional ▪ Nutrient Standard </div> <div style="display: flex; justify-content: space-between; font-size: small;"> ▪ Food Based - Enhanced ▪ Assisted NSMP </div>							
Total the right-hand column and attach a separate check for this amount only. L L L L L L L L <div style="text-align: right; font-weight: bold;">Make checks payable to <u>MSFSA</u>.</div>							\$
<div style="border: 2px solid black; padding: 10px;"> <p>Make checks payable to <u>MSFSA</u> and mail to: <i>Michigan Department of Education</i> <i>Statewide Training Program - School Meals Program</i> <i>P.O. Box 30008 - Lansing, MI 48909</i></p> <p><i>To complete your registration, we must receive a check or purchase order number by the deadline.</i> <i>You may fax this information to (517) 373-4022.</i></p> </div>							

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For Michigan Department of Education Use Only	Check #	" School " Personal	Amount	\$
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